

Auberge de la Mairie

Kir with peach, blackcurrant or violet	6.-
A glass of Champagne	15.-
A glass of Viognier of the Domaine des Abeilles d'Or	7.-
A glass of Chardonnay 1er cru Château des Bois	7.-
Martini red or white	6.-
Campari	6.-
Porto red or white	6.-
Spritz (Apérol, Prosecco, sparkling water, orange)	12.-
Hugo (St Germain, citron vert, menthe, Prosecco)	14.-
Bitter rouge sans alcool	5.-

All the prices of the card are in Swiss francs, VAT 7.7% included.

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Classics Menus

Mixed salad in starter

Hamburger with Appenzeller, Gruyère and Vacherin, French fries 29.-

Fillet of perch with lemon butter, shoestring fries 39.-

 Vegetarian plate 27.-

Rump, spicy veal sauce with pepper from Malabar 41.-

Pepper from malabar : Origin India « côtes de Malabar » pepper with great decacy woody, fruity and smoked



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Our Tartar Menus with a salad in starter

Thai Beef tartar with prawn crackers and French fries	38.-
Beef Tartar with Foie Gras, toast and French fries	43.-
Beef tartare with basil, toast and French fries	38.-
Beef Tartar with truffle oil, parmesan and arugula, toast and French fries	41.-
Traditional Beef Tartar, toast and French fries	37.-
Beef Tartar Watered at Brandy, toast and French fries	40.-
Beef tartare with dried tomatoes and parmesan shavings, toast and French fries	41.-

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Starters

	Starter	Main course
 Mixed salad	7.-	
 Perfect egg, parmesan cheese flavoured with truffles emulsion, corn mush sticks	19.-	
Mushrooms seared <i>parmentier</i> , spicy sauce and roasted hazelnuts	21.-	29.-
Semi-cooked Foie Gras with portowine, poached pear with saffron and chutney	24.-	30.-
Poultry terrine with tarragon, red onions jam	17.-	24.-
Red tuna carpaccio, soy, blood orange pieces and pickle	19.-	

 Vegetarians food

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Chef's suggestions

Char from Riviera Vaudoise, apple Granny-Smith, mille-feuille with herbs and vegetables	39.-
Lamb shank revisited with spices, wheat semolina, cilantro and citrus	42.-
Supreme of yellow poultry stuffed forest way, supreme sauce Red corn mush from Tessin and its creamy heart with Gruyère	37.-
Porc <i>faux filet</i> from Appenzell feeds with herbs, green Chartreuse sauce cloud of potatoes and vegetables	38.-
Risotto	34.-
Frogs' legs fried in Provençal style, shoestring fries	34.-

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Discovery menu

Starter, main course and dessert 67.-

Starter and main course 57.-

Main course and dessert 47.-

Red tuna carpaccio, soy, segments and condiment of blood orange

Or

Perfect egg, parmesan cheese flavoured with truffles emulsion, corn mush sticks

Char from Riviera Vaudoise, apple Granny-Smith, mille-feuille with herbs and vegetables

Or

Porc *faux filet* from Appenzell feeds with herbs, green Chartreuse sauce
cloud of potatoes and vegetables

Dessert of your choice

This promotional menu is not cumulative with the discount awarded with the gourmet's guides

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Child menu

At choice

Grilled steak, French fries

Fillet of perch, shoestring fries

Risotto of the moment

Scoop of ice cream

19.-

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Our meat and fish origins:

Pologne : Fillet of perch

France: Foie Gras, Duck, Poultry

Suisse: Beef, Char, pig, Veal

Philippines: Red tuna

Irlande : Lamb

Dear Client,

On request, our staff will gladly inform you about the ingredients in our dishes that are likely to cause allergies or intolerances.

Your restorer